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Improvements in the Manufacture of Champagne or Sparkling Wines.

[*Communicated from abroad by La Société Anonyme "La Vinicole," of 1, Boulevard St. Denis, Paris, France.*]

PROVISIONAL SPECIFICATION.

I JOHN CLAYTON MEWBURN of 169 Fleet Street, in the City of London, Fellow of the Institute of Patent Agents do hereby declare the nature of my invention for "IMPROVEMENTS IN THE MANUFACTURE OF CHAMPAGNE OR SPARKLING WINES" to be as follows:—

This invention relates to the manufacture of champagne or sparkling wines.

Into vessels of tinned iron or other suitable material capable of withstanding a pressure of at least 12 atmospheres and coated internally with varnish so as to prevent contact of the liquid with the metal I put a mixture of wine (*vins vieux*) and condensed must; the proportions will depend upon the particular wine employed but from 5 to 15 per cent of condensed must will in most cases be a suitable proportion. I place these vessels in a chamber the temperature of which is gradually brought to and then maintained at 25° Centigrade. Fermentation sets up rapidly and produces the desired pressure and in 20 to 25 days is completed. Then the wine which is allowed to retain a pressure of about 6 atmospheres is transferred into another vessel at equal pressure to be cooled therein and clarified by an ordinary tannic fining.

The resulting product is a wine or champagne which is faultless as regards limpidity, sparkle, effervescence, flavor and keeping power; it can undergo long journeys and great variations of temperature without deterioration. The drawing off and bottling must of course be done under pressure and without contact with air.

By means of this invention I can produce at any time in vessels of large capacity and by direct fermentation champagne or sparkling wine ready for bottling and thereby avoid the great expense and loss incurred in the ordinary mode of manufacture.

Dated this 6th day of September 1884.

J. C. MEW[illegible]

[*Price 2d.*]

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Improvements in the Manufacture of Champagne or Sparkling Wines.

COMPLETE SPECIFICATION.

I JOHN CLAYTON MEWBURN, of 169 Fleet Street, in the City of London, Fellow of the Institute of Patent Agents do hereby declare the nature of my invention for "IMPROVEMENTS IN THE MANUFACTURE OF CHAMPAGNE OR SPARKLING WINES" and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to the manufacture of champagne or sparkling wines.

Into vessels of tinned iron or other suitable material capable of withstanding a pressure of, at least, 12 atmospheres and coated internally with varnish so as to prevent contact of the liquid with the metal I put a mixture of wine (*vins vieux*) and condensed must; the proportions will depend upon the particular wine employed but from 5 to 15 per cent of condensed must will in most cases be a suitable proportion. I place these vessels in a chamber the temperature of which is gradually brought to and then maintained at 25° Centigrade. Fermentation sets up rapidly and produces the desired pressure and in 20 to 25 days is completed. Then the wine which is allowed to retain a pressure of about 6 atmospheres is transferred into another vessel at equal pressure to be cooled therein and clarified by an ordinary tannic fining.

The resulting product is a wine or champagne which is faultless as regards limpidity, sparkle, effervescence, flavor and keeping power; it can undergo long journeys and great variations of temperature without deterioration. The drawing off and bottling must of course be done under pressure and without contact with air.

By means of this invention there can be produced at any time in vessels of large capacity and by direct fermentation champagne or sparkling wine ready for bottling and thereby the great expense and loss incurred in the ordinary mode of manufacture are avoided.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed as communicated to me, I declare that what I claim is

1. The process or mode hereinbefore described of manufacturing champagne or sparkling wines.

2. In the manufacture of champagne, or sparkling wines, the heating to, and maintaining for about 20 to 25 days at, a temperature of about 25° Centigrade of a mixture of wine (*vins vieux*) and condensed must contained in strong vessels in proportions such as those stated, then transferring the liquid to another vessel, cooling it and clarifying it, all substantially as set forth.

Dated this ninth day of May 1885.

J. C. MEWBURN.

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1885.